



---

Posted on 30 September 2012  
*by ewfood*

## Perfect Christmas Stuffing



## Ingredients

4 or 5 onions - chopped small-medium  
200g stale white bread - cut into cubes  
4 carrot sticks - cut into small-medium chunks  
250g pork - trimmed and sliced into chunks  
250g pork sausages - skinned and sliced into chunks  
250g chicken breasts - sliced into chunks  
3 strips smoked - chopped  
250g sweet red apples - cored and chopped  
225g pre-soaked dried apricots - chop into small pieces  
225g pre-soaked raisins  
120g walnuts - chopped  
120g pecans - chopped  
1 lemon - halved  
Zest of 2 lemons - grated  
1 orange - halved  
1 1/2 tbsp allspice  
2 tsp fresh sage - chopped  
2 tsp fresh thyme - chopped  
2 tsp fresh sage - chopped  
3 cups water  
1 cup brandy  
6 tbsp butter  
Salt and fresh black pepper to taste

## Preparation

- 1 First, melt the butter in a large frying pan.
- 2 Then lightly fry the chopped onions, carrots, pork, pork sausages, chicken breasts and smoked bacon until everything becomes golden - this should take 10 to 15 minutes).
- 3 Once done, keep it aside.
- 4 Now preheat your oven 200 degree C or 400 degrees F.

- 5 After that place the ingredients from the pan into a large mixing bowl.
- 6 Then add all the remaining ingredients of the recipe into the bowl.
- 7 Mix and season well.
- 8 Finally, place the contents into a buttered, deep ovenproof dish.
- 9 Bake in the preheated oven for about 25 to 30 minutes – until deliciously crisp and hot.
- 10 Perfect to go with your Christmas Ham or Turkey

### **Cooks Note**

These can be rolled into balls instead of cooking all at once in a dish– bake for 20 minutes on an oiled baking sheet.

---